

Luretta

Le Rane



Sweet White Wine

D.O.C. (denomination of controlled origin)

colli piacentini malvasia - late vintage

soil clay alluvium

Cultivation

vineyard planted in 1995

no fertilization

training method single spurred cordon

grapes malvasia aromatica di candia

plants per hectare 5000

yield per hectare 4000 Kg

Wine-making process

selected yeasts

fermentation time 3 months

wood 50% small French oak 50% stainless steel

turnover of wood 100% per year

aging in wood 9 months

Notes

colour straw yellow

scent fascinating scent of ripe exotic fruits

taste full body and soft in its alcoholic-sugar part; this wine's flavour stays fresh and "easy to drink" thanks to its acidity, which makes it very pleasant to swallow it suitable with cheese with herbs and dry patisserie

Producer's notes

The golden liquid that flows from the bottle into the glass enhances scents of Mediterranean warmth, while the freshness and sweetness enrapture the sense of taste and carry the taster to distant landscapes filled with sweetly blooming trees, sun and a gentle breeze.

Having come to Piacenza from the sea, one of history's many curious twists and turns, the malvasia is the queen of the wines of this region and finds her perfect expression in this charming, pleasant, spellbinding wine.